**2024 SPRING CONFERENCE**

*Yogurt and Fermented Creams – What’s New?*

*20/21st March 2024*

*Food Works SW, Weston-super-Mare*

**Day 1: Industry visit**
Rich’s Cider (Highbridge, TA9 4RD) (Limited to 30 visitors on a first come, first served basis).

**Day 2: Conference**

8.30 Registration/Coffee/Trade stand viewing: Business Lounge, Food Works SW, Weston-super-Mare

9.15 Welcome Address: Nick Edwards, President, SDT

9.20 **Paper 1:** Maximising Productivity in Yogurt Manufacture with Natural Biosolutions. *Ben Kinsey, Novonesis*

9.50 **Paper 2:** Opportunities within starter cultures for fermented creams impacting flavour formation, fermentation time, texture creation and extending shelf-life. *Kirsten Lauridsen, IFF*

10.20 **Paper 3:** Plant powered hybrid yogurt and fermented creams trends and innovation. *Emer Mackle, Salutivia & Maor Dahan, ChickP*

10.50 *Coffee and Trade Stand viewing*

11.30 **Paper 4:** Future proofing yogurt production – reducing your costs and environmental footprint. *Carin Cronström, Tetra Pak*

12.00 **Paper 5:** Handling dairy fluids in the 21st Century. *Harry Flannery & David Cole Watson-Marlow Fluid Technology Solutions*

12.30 **Paper 6:** Benefits of Rapid cooling on yogurt and fermented creams. *John Kirwin, Penmann*

13.00 Introduction to Food Works SW. *Simon Gregory, Food Works SW*

13.10 *Lunch/Trade Stand viewing/Food Works SW Optional Tour*

14.30 **Paper 7:** Rapid component analysis of yogurt and fermented creams. *Vincent Corden, CEM*

15.00 **Paper 8:** Operationalising quality in yogurt for tomorrow. *Chris Edwards OBE, Muller Yogurt & Desserts*

15.30 Closing remarks: Nick Edwards, President SDT